

**ITEM DESCRIPTION:**

COOKED BEEF POT ROAST, WITH JUICES, FROZEN - Cooked beef pot roasts are seasoned, packaged and cooked in their juices. The packaged roasts shall have a “well done” appearance and be “fork tender”. The fat content will not exceed 10 percent. Four roasts that weigh 8 – 10 pounds each will be packed in each container and delivered frozen. Pot roasts shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations and the following checklist of requirements:

**CHECKLIST OF REQUIREMENTS:**

1. Beef shall be the only meat ingredient and be derived from any combination of boneless beef muscles from a square-cut chuck and the deep pectoral muscle of the brisket. Beef shall be derived from (1) beef carcasses which have been graded USDA Select, Choice, or Prime (product labeled “select or higher”, “choice or higher” is acceptable) and (2) from U.S. produced livestock as defined in RFP Announcement LS-65 section I.F. Mechanical reduction in size (“chunking”) of muscles is not permitted. The contractor will decide which muscle systems will be used and processed to produce a consistent tender product.
2. Seasonings shall be applied by a “dry rub” method. Seasonings shall not exceed 2.00 percent of the weight of the finished cooked product. Salt shall not exceed 25 percent of the seasoning mix. No other added ingredients are acceptable.
3. Fat Content of finished product shall not exceed 10.0 percent fat. Declared fat content shall be reflected in the Nutrition Facts Panel appearing on the container in accordance with FSIS nutritional labeling regulations. Percent fat = (Total fat ÷ Serving Size) x 100.
4. Cooking of roasts shall be processed to yield “fork tender” characteristics and be fully cooked to have a “well done” appearance. Roasts shall be processed and shipped within a “cook and ship” bag.
5. Packaging and Packing – Four roasts, weighing approximately 8 - 10 pounds each, will be packed into each shipping container lined with plastic. Any "cook and ship" bagged roast with any leakage will not be permitted. However, roasts may be double bagged to protect product during further handling. Under no circumstances may roasts be removed from “cook and ship” bag.
6. Metal detection. Testing shall be conducted: (1) during the stuffing process using an in-line divert metal detection system; and/or (2) after fabrication of finished product, before or after packaging. The equipment used shall be capable of detecting the presence of 3.0 mm, 440 stainless steel test standard.
7. Product temperature at time of shipment and delivery shall not exceed 0°F.
8. Palletized Unit Loads are required. Contractors are encouraged to arrange for pallet exchange with consignees, but USDA is in no way responsible for such arrangements.
9. Labeling. Commercially labeled shipping containers are acceptable. Markings shall include contractor’s name and address, company logo, markings required by USDA-FSIS along with markings illustrated in Exhibit A. The product is destined for institutional use therefore labeling of the individually packaged roasts is not necessary.

**CONTRACTOR'S RESPONSIBILITY**

The contractor is responsible to deliver a product that meets all contractual requirements. The contractor shall have a documented quality control program that demonstrates conformance to the CHECKLIST OF REQUIREMENTS and the technical proposal submitted with the bid. All documents (written procedures and associated records) and their application will be subject to review by AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained on electronic media shall be made available in hard copy immediately upon request by AMS.

The technical proposal must address all items as stated in the RFP LS-65, II. E. The proposal shall clearly describe the specific muscle systems to be used and production steps that are taken to meet or exceed the minimum requirements listed in the CHECKLIST OF REQUIREMENTS. Any deviations to the checklist shall be clearly stated and explained. The proposal shall also reference the quality assurance methods used to verify conformance to requirements regarding the source of the beef, specific beef cuts to be used, removal of objectionable materials, fat content, cooking temperatures, metal detection, net weight, etc.

**QUALITY ASSURANCE**



Verification of compliance with the producer's own product and technical proposal shall be based on a Certificate of Conformance (COC) (Attachment B) presented to the AMS Contracting Officer Technical Representative (COTR) by the Contractor prior to acceptance at the time of shipping. Contractors shall certify that product complies with the provisions of the CHECKLIST OF REQUIREMENTS and Contractor's Technical Proposal as approved by the AMS/LS Commodity Procurement Branch Contracting Officer. Complete documentation of all records shall be maintained by the Contractor. AMS maintains the right to verify any claims inferred on the COC. Authorized USDA/AMS personnel shall have unrestricted access to the Contractor's processing and warehouse facilities and all Quality Control records pertaining to USDA contracts to facilitate random, periodic audits. The cost of all services performed by AMS COTR involving supervision, official documentation, and related services shall be borne by the Contractor.

**USDA ACCEPTANCE AND CERTIFICATION**

1. The Contractor shall:
  - a. Have the COC bearing an original signature available for the AMS agent's review.
  - b. Provide the AMS agent with at least one copy of the COC.
  - c. Obtain the original Agricultural Products Acceptance Certificate from the AMS agent.
  - d. Attach the COC with the original signature to the original Agricultural Products Acceptance Certificate and submit both forms for payment to the Kansas City Financial Management Office (KCFMO), where they shall be retained.
2. The AMS agent shall:
  - a. Review the COC to verify that the information corresponds to the shipping unit offered.
  - b. Verify that the COC bears the original signature of an officer or representative authorized to sign as evidenced by the SF-129 filed with the AMS/LS, Commodity Procurement, Contracting officer.
  - c. Certify and issue an official Agricultural Products Acceptance Certificate indicating product identification and quantity within each lot of the shipping unit, as required per Meat Grading and Certification Branch Instructions.
  - d. Attach a copy of the COC to the Agricultural Products Acceptance Certificate and submit both forms to the Denver Office of Field Operations (OFO).
  - e. Conduct a temperature examination to verify product does not exceed 0°F at time of shipment. Additional product shall be made available to replace samples used for temperature exam.
  - f. Scan the shipping unit for condition of containers, assuring that crushed, torn, dirty, and stained containers are corrected and replaced.
  - g. Supervise the loading and sealing of each truck.
3. The AMS agent shall certify acceptable product and set forth on the original Agricultural Products Acceptance Certificate the following:
  - a. Contract number
  - b. Notice-to-Deliver Number.
  - c. Name of product.
  - d. Production lot number(s) and the date each lot was packed.
  - e. Count of shipping containers and total projected net weight of product in each production lot shall correspond with the Notice-to-Deliver.
  - f. Total projected net weights per shipping unit.
  - g. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
  - h. "Contractor's Certificate of Conformance Attached."
  - i. Count and projected net weights certified.

# EXHIBIT A

**SHIPPING CONTAINER MARKINGS:** COMMERCIALLY LABELED SHIPPING CONTAINERS ARE ACCEPTABLE. HOWEVER, THE FOLLOWING INFORMATION MUST APPEAR, IN THE APPROXIMATE AREAS ILLUSTRATED, ALONG WITH NAME AND ADDRESS OF CONTRACTOR, COMPANY LOGO, OTHER COMMERCIAL MARKINGS AND MARKING REQUIRED BY USDA-FSIS REGULATIONS. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY. NAME AND ADDRESS OF THE CONTRACTOR AND COMPANY LOGO SHALL STAND OUT PROMINENTLY.

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| <p style="writing-mode: vertical-rl; transform: rotate(180deg);"> <b>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE<br/>FOR FOOD HELP PROGRAMS<br/>NOT TO BE SOLD OR EXCHANGED</b> </p> | <p style="text-align: center;"><b>BRIEF DESCRIPTION OF THE<br/>CONTENTS AND<br/>PREPARATION<br/>INSTRUCTIONS</b></p> <div data-bbox="345 707 683 1029" style="border: 1px solid black; padding: 5px; margin: 10px;"> <p><b>Nutrition Facts</b></p> <p>Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.</p> <p>For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.</p> </div> <div data-bbox="409 1152 633 1404" style="text-align: center; margin: 20px;">  </div> <div data-bbox="815 1194 1097 1344" style="text-align: center; margin: 20px;"> <p><b>PERISHABLE<br/>FROZEN - STORE AT<br/>0°F (-17.8°C) OR<br/>BELOW</b></p> </div> | <p style="writing-mode: vertical-rl; transform: rotate(180deg);"> <b>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE<br/>FOR FOOD HELP PROGRAMS<br/>NOT TO BE SOLD OR EXCHANGED</b> </p> |
|  | <p><b>COOKED BEEF POT ROASTS WITH JUICES AXXX    DATE PACKED</b></p> <p>CONTRACT NO. _____</p> <p><b>KEEP FROZEN</b></p> <p style="text-align: right;">NET WT. ____ LBS.</p> <div data-bbox="1068 1583 1156 1680" style="text-align: right; margin-top: 20px;">  </div>   |  |

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.  
SERIAL CONTRACT NUMBER AND PRODUCT CODE WILL BE FURNISHED BY USDA.

# **EXHIBIT B**

## **UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE LIVESTOCK AND SEED PROGRAM**

### **CERTIFICATE OF CONFORMANCE FOR THE PROCUREMENT OF BEEF POT ROASTS, WITH JUICES**

#### **CERTIFICATE OF CONFORMANCE**

I certify the following:

- (1) On [shipping date ], [Contractor's name] furnished the beef pot roasts, with juices called for by Contract Number \_\_\_\_\_ via [Carrier] under Notice-to-Deliver Number \_\_\_\_\_ .
- (2) The beef pot roasts are of the quality specified and conforms in all respects with the contract requirements, including [Contractor's name] Technical Proposal as approved by the AMS/LS, Commodity Procurement Branch, Contracting Officer.
- (3) Product identification (i.e. lot number(s)) are in the quantity shown on the attached acceptance document.
- (4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the Request for Proposal, Announcement LS 65, Section I.F.

Date:\_\_\_\_\_

Signature:\_\_\_\_\_  
(Signed by an officer or representative authorized to sign offers on the current SF-129)

Title:\_\_\_\_\_